

2011-12

Paper II – Practical

(Exploitation of Patents – Drafting, Specification & Patent Writing)

Time: 2 ½ hours.

TOTAL MARKS: 90

INSTRUCTIONS TO CANDIDATES

1. The questions to be interpreted as given and no clarification can be sought from the invigilator.
2. Do not draw or attaché figures
3. The claim drafting will carry 30 marks
4. The rest of the specification will carry 60 marks
5. Attempt only one choice – either A or B

Draft a Patent based on the information given by the inventor as below:

- A. Selvi a home maker was confronted with a problem - when she cooks rice in a pot the water condenses during cooking and makes the rice soggy. Again in cooking vegetables in a pot she prefers the condensation of water to happen so that the vegetables are tasty. She searched in the market for a cooking device which can serve both ways and could not find one. She decided to solve this problem and worked on to invent a device which could be used for collecting the condensation separately while cooking rice and can be diverted back when cooking vegetables. She wants to file a patent and provides you with the following details. You are required to draft a complete specification for filing a National Application in Indian Patent office.

In preparing food, condensation can be beneficial in some circumstances and detrimental in others. Rice is one example of a popular food that can be affected by condensation. There are many different cooking vessels that can be used to cook rice, such as a wok, a pot, or a dedicated *rice cooker*. One simplistic way to cook rice is to add rice and water to a pot and bring the rice to a boil on a stove. When the rice is boiling, the heat is turned down and the lid is placed on the pot. During cooking, condensation forms and slides down the side walls of the pan, which can be beneficial to the flavor and texture of the rice. After the rice is done cooking, continued exposure to condensation can cause the rice to become soggy. Some other examples of foods where pooled condensation may be objectionable include grains such as oatmeal, soups or stews, and sauces.

Some pots are designed with a condensation collector (sometimes referred to as a condensation trap or condensation catcher) in order to prevent condensation from returning to the food. One known condensation collector includes a channel along the side wall of the pot. When the lid is in place, condensation can run towards the edge of

the lid and down the side wall of the pot into the channel. Condensation in the channel is routed to a pocket located on the side of the pot. This configuration can be effective in ensuring that condensation does not reach the food. However, in some circumstances, it can be desirable to have condensation return to the food.

Instead of using a special pot to cook rice, some chefs use a conventional pot that allows the condensation to form on the lid and slide down the pot walls during cooking. Then, after cooking is complete, the lid can be removed, a towel can be placed over the pot, and the lid can be replaced. The towel absorbs excess moisture and condensation, helping prevent soggy rice.

Neither of these solutions adequately deals with all of the issues caused by condensation during and after cooking.

One aspect of the present invention provides a cooking vessel with a selectively configurable condensation collector. In one configuration, the condensation collector collects condensation and does not allow it to reach food in the cooking vessel. In another configuration, the condensation collector does not collect condensation and does allow it to reach food in the cooking vessel. The ability to selectively configure the condensation collector allows a cook to decide whether condensation should reach the food in the cooking vessel or whether condensation should be collected and not allowed to reach the food.

In one embodiment, the condensation collector is integrated with the handle of a cooking vessel lid. The condensation collector may include a reservoir and a connector. In one embodiment, the connector is a shaft and the handle includes a receptacle for receiving the shaft. The condensation collector can be positioned relative to the cooking vessel lid by moving the shaft with respect to the receptacle. In a retracted position, the reservoir walls of the condensation collector are flush against the cooking vessel lid forming a seal, such that condensation forming on the cooking vessel lid cannot collect in the reservoir. In an extended position, the reservoir walls of the condensation collector are unsealed from the cooking vessel lid, such that condensation forming on the cooking vessel lid can collect in the reservoir. The condensation collector may include an interface for selectively changing between the retracted position and the extended position. The interface may be capable of changing the condensation collector from a retracted position to an extended position without removing the cooking vessel lid from the cooking vessel.

In one embodiment, the cooking vessel lid is concave so that condensation that forms on the cooking vessel lid has a tendency to travel toward the center of the lid due to gravity. That is, when in place, the cooking vessel lid may bow toward the bottom of the cooking vessel. In embodiments where the condensation collector is integrated with the handle of a cooking vessel lid and the condensation collector is retracted, condensation will tend to flow around the external walls of the reservoir outside of the condensation collector and eventually fall onto any food in the cooking vessel near the center of the cooking vessel. When the condensation collector is extended, condensation is free to flow along the lid closer toward the center of the cooking vessel and eventually fall near the center of the cooking vessel into the condensation collector reservoir.

Another aspect of the present invention provides a cooking vessel that is selectively configurable between a condensation collector mode and a condensation return mode. In one embodiment, the condensation collector includes a reservoir for collecting condensation and a connector for connecting the reservoir to the cooking vessel lid.

PART - A - FIGURES

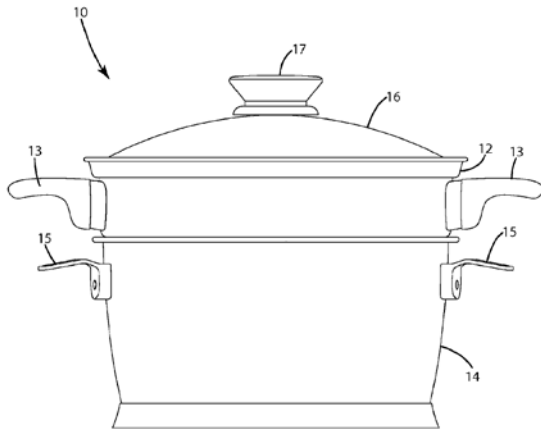


Fig. 1

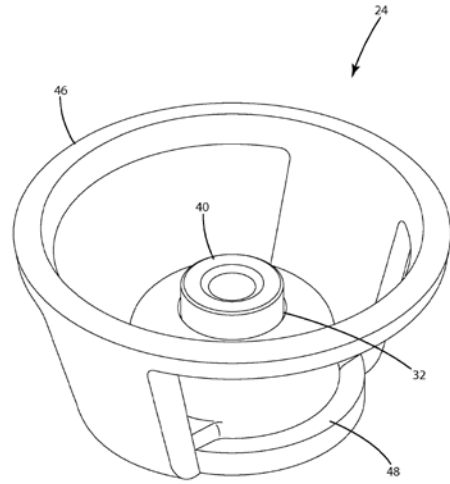


Fig. 4

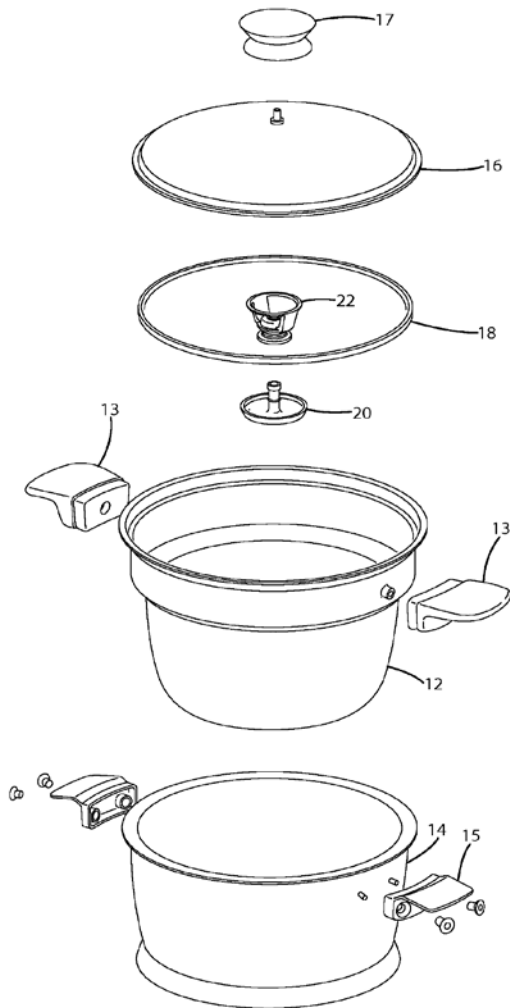


Fig. 2

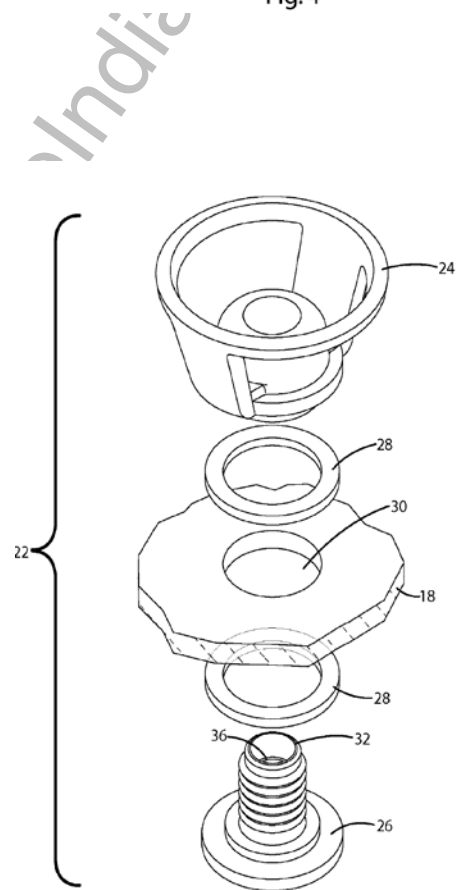


Fig. 3

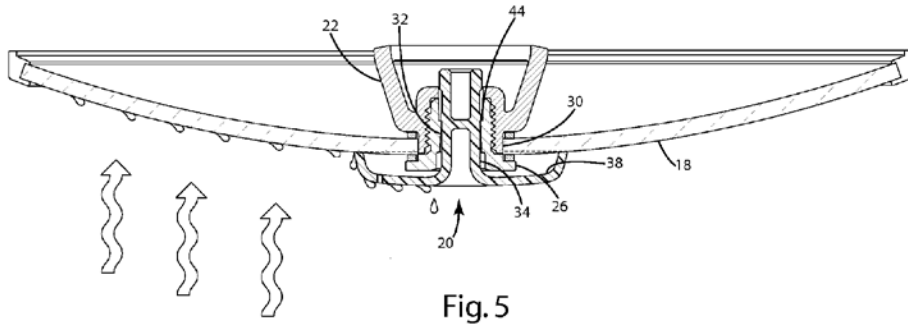


Fig. 5

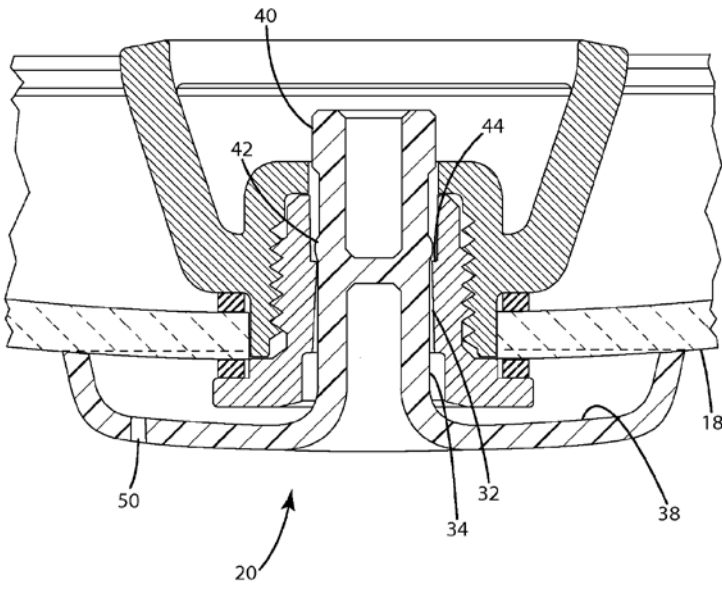


Fig. 6

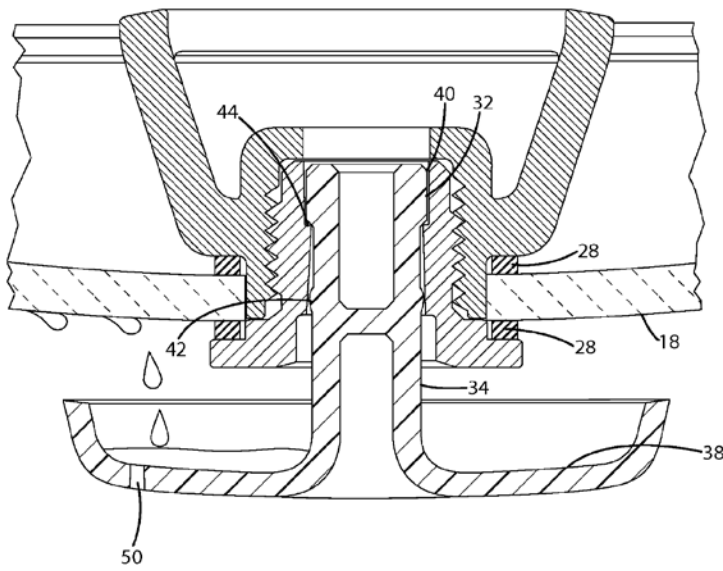


Fig. 7

**B. Selvan is a dermatologist and has found the conventional masks used for facial skin treatment not suitable for all types of faces and develops a facial mask which can fit all faces. He wants you to file a National Application and approaches you with the following brief. You are required to draft a complete specification for filing the Patent.**

Products such as cleansers and moisturizers formulated with vitamins and other skin benefit agents have been used for many years to treat the skin. Employing a water-insoluble substrate such as wipe or mask to assist in the process of cleansing, moisturizing and delivery of certain benefit agents to the skin is also known. For example, consumers typically use hydrating facial mask products for treatment of various skin conditions as well as to improve the physical appearance and texture of the facial skin. This can be accomplished while the user relaxes, such as in a prone position, while the mask contacts the skin of the face, and provides benefits thereto.

The dimensions of the human face vary considerably from individual to individual. Conventional facial mask products can be grossly inadequate in their ability to fit a wide variety of facial shapes and sizes, yet still lie flatly against the face. In particular, conventional approaches to accommodate variance in facial size, i.e., the inclusion of conventional slits, does little to meet this pressing need.

For example, a conventional facial mask spread out fully on small face, will touch the hairline. This is problematic especially for typical users who use the mask immediately before sleeping and do not want their hair wet with a skin treatment composition. If the facial mask is applied so as not to wet the hairline it must be "bunched up," thereby leaving bubbles between the mask and the skin. This situation could give rise to uneven treatment of the face with the skin care composition. Such uneven treatment is especially problematic for facial masks that are designed to lighten or even the tone of the skin. For users with larger faces, the situation is also problematic since conventional facial masks are not be able to cover the entire face--also leaving portions of the skin untreated. Furthermore, conventional facial masks tend to hang on the face and provide little gripping and firming, and are prone to fall off during use.

Applicants have now developed a facial mask that is adaptable in size and shape for a variety of faces and also adheres well to the face. The facial mask comprises a water-insoluble substrate having one or more separation features, such as slits, adapted to allow portions of the water-insoluble substrate to overlap and adhere to one another. In one embodiment, the water-insoluble substrate comprises at least one separation feature that forms a laterally-extending tab having a hinge area of at least 0.5 cm.<sup>sup.2</sup>. In another embodiment, the separation feature defines an angle of disposition greater than 0.degree.. The separation features enable the creation of substantial hinges in the facial mask that function to increase its adaptability for a wide variety of faces, resulting in greater comfort, better overall adherence to the skin, and a pleasant lifting/firming sensation. Furthermore, in certain embodiments, one or more of these advantages can be achieved with the convenience of a single-piece mask.

It is known in the art to provide small slits in facial masks. For instance, U.S. 20060104931A1, U.S. 20050013784A1, U.S. 20040018166A1, and EP1357819B1 disclose such facial masks. Several commercially available facial masks comprising slits also exist. NEUTROGENA Deep Hydrating Mask comprises a slit between the eye and mouth regions. It comprises a 3.5 cm slit on the side at the chin at an angle of less than about 5.degree.. The PEARL SILK W-Cut, Oil Control & White Clear Mask facial mask is a two-piece mask with a 2.5 cm slit and a 1 cm kink in the chin portion. The kink bends backwards, away from the centerline of the mask.

None of these facial masks, however, comprise slits or other features adapted to form tabs or hinges capable of overlapping other parts of the masks. As such, their utility for different facial shapes is limited.

PART B – FIGURES

FIG. 1

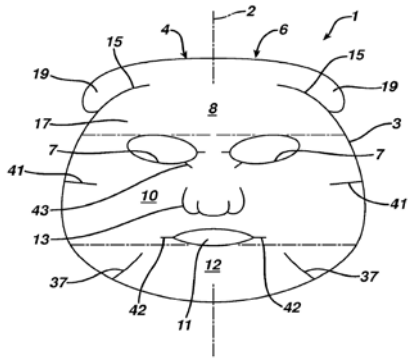


FIG. 2

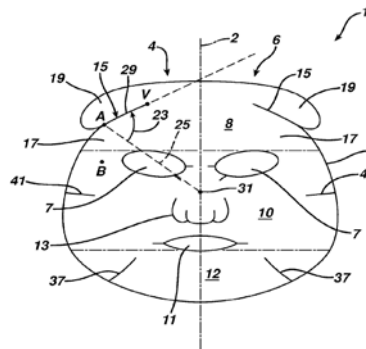


FIG. 3

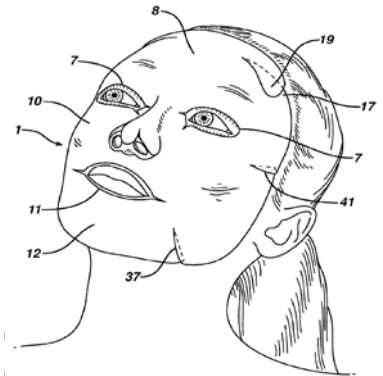


FIG. 4

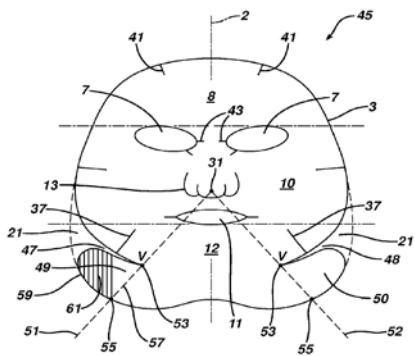


FIG. 5

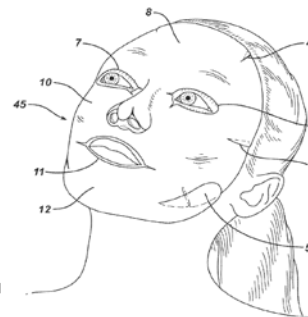


FIG. 6

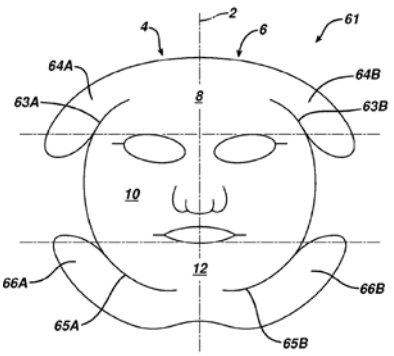


FIG. 7

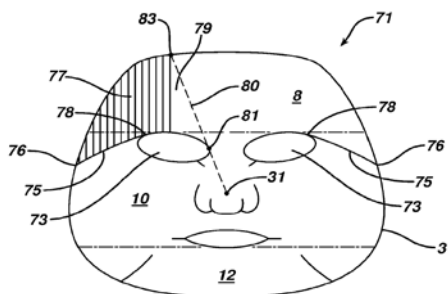


FIG. 8

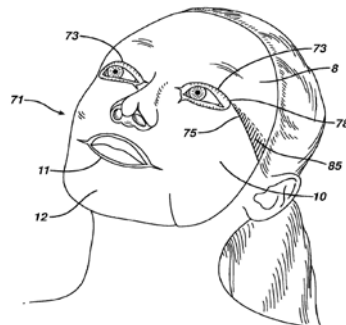


FIG. 9

